

## SOCIAL EVENTS

### Classes to Present Playlet.

The Philathea and Baraca classes of the First Baptist church have perfected plans for the playlet, "Tommy's Wife," to be presented Friday evening, May 24, at the Franklin school. Tickets were distributed Tuesday evening at a meeting at the church, and the affair promises to be a very successful one. The cast of characters has been announced as follows:

Tommy, a promising young painter as yet unknown to fame—Paul Wagner.

Rose Carothers, his sister—Miss Vera Bronson.

Jack Grantham, Carothers' chum in love with Rose—Harry Davis. Patty Campbell, a student in Broadway Dramatic school—Miss Kathryn Robb.

Mrs. DeWitt Younger-Smith, a well known society woman—Miss Hazel Painter.

Sylvia, her daughter, young and impressionable—Miss Della Taylor.

Pierre le Rouston, French fencing master—Louis Peterson.

Edith Bronson, a friend of Rose—Miss Gertrude Robb.

The play is a comedy in three acts; the first scene being in the Carothers studio in the late afternoon, scene two in the same place two weeks later, and scene three in the library of Edith's home on the evening of the same day. The place is New York City and the time is the present.

The classes meeting in joint sessions opened with the singing of America and then going to their respective class rooms held business sessions. The Philathea class received two new members; the Baraca class made arrangements to collect a fund for the bereaved Potter family and the Senior Baraca class received four new members and planned to go camping from June 17 to July 1 on Rock river. A backward stunt was given by six boys and six girls sang "Keep the Home Fire Burning." Piano duets were given by Miss Myrtle Sammers and Mrs. Le Witt. Miss Bessie Riess sang a selection, Miss Eva Simmonds gave a reading, and a series of girls—Misses Genevieve and Lucille Connell, Miss Jacobson, Bessie Petersen, Emma Pettit and Hazel Peterson—sang several selections.

Refreshments were served by the committee in charge.

Playlet by Y. L. A. of Spencer.

The Y. L. A. of the Spencer Memorial Methodist church will present a playlet, "The Parliament of Servants," at the Longfellow school gymnasium Friday evening.

The following program and cast of characters has been announced for the performance, which promises to be very good:

Playlet—"Parliament of Servants."

Cast of Characters: Mrs. Seraphina Gray—Miss Hazel Gregory.

Miss Angeline White—Miss Margaret Curtis.

Mary O'Hooligan—Mrs. Gray's Servant.

Applicants—Miss Irene Larsson, Friedel Schmidt—Miss Della Lindquist.

Annabella Estelle Darling—Miss Grace Clark.

Hepzibah Strout—Miss Mildred Bowers.

Maggie Callaghan—Miss Mabel Olson.

Lydia Ann Porter—Mrs. Wilder.

Accordian Solo—Mrs. Nestander.

Reading—Miss Pauline McAllister.

Saxophone and Piano Solo—Ruth and Harold Benson.

"The Flag Without a Stain"—Spencer Male quartet.

Members of the Mile-a-Minute club were guests Tuesday afternoon of Mrs. Carl Lari in the home of Mrs. Edward Wellnitz assisting the hostess in entertaining. The time was devoted to Red Cross sewing and knitting, and at 4 Mrs. Wellnitz served a delicious course lunch. The club will meet for the next session in two weeks with Mrs. Theodore Dorbeck of Moline.

Mrs. Rice Idlewyle Hostess.

Mrs. H. T. Rice was the hostess Tuesday afternoon to the members of the Idlewyle club, entertaining in her home, 1922 Sixteenth street. The afternoon was spent socially and very pleasantly and the hostess served lunch.

Miss Janssen to Wed.

Mr. and Mrs. Henry Janssen, Courtland apartments, Davenport, announce the engagement of their daughter, Miss Hulda Janssen, to Wendell P. Slayton of St. Petersburg, Fla. The wedding is to be an event of the fall.

Miss Janssen was general supervisor of playground work in Rock Island for several years and made many friends in this city. She has been assistant to Mr. Oppenheimer in the physical department of the Moline grade schools since January, 1910, and is popular with the pupils, as with fellow teachers. Her work has been of the best, and for the last six years she has done much of the work in making field days successful. She has also taught folk dancing at the Villa de Chantal, Rock Island. Miss Janssen received her training at the Chicago kindergarten school, where she also took a course in folk dancing.

The fortunate man is a Columbia university graduate, and is a mine promoter, very successful and well known. The teachers of the Moline Washington school entertained for her at dinner last week. The guests were seated at a pretty springtime table, and a delicious five-course menu was served. All remained for a social evening, during which Miss Marie Helmsman entertained with vocal selections, and at the close the honoree was presented with a handsome gift.

One of Miss Janssen's classes at Central grammar school is planning a party for her to be given some time in the near future.

### Successful Birthday Party.

A delightful and very successful birthday party was given yesterday by the officers of the Woman's Home Mission society of Spencer Memorial Methodist church in the home of Mrs. Ella Whiteside, 4096 Seventh avenue, celebrating the 10th anniversary of the organization of the body. A company of 75 ladies enjoyed the afternoon together and they were entertained with a program, which consisted of vocal numbers, readings by Mrs. Howard Gregg, a talk on the Rifter Home for Girls at Athens, Tenn., given by Miss Ella Taylor, district treasurer. The pledge of the society for this year was voted to this school and the party yesterday was for the purpose of raising the amount, \$50 being cleared which is \$10 more than the society originally pledged. The house was elaborately and artistically decorated, large flags forming drapery at the doors and small flags were used as other trimmings together with garden flowers. In the middle of the living room was placed a large round table in the center of which was a birthday cake holding 10 lighted red, white and blue candles. On the outer edge of the table were 12 receptacles, representing each month of the year, from which extended streamers of red, white and blue to the chandelier. January, February by a heart shaped valentine box, March by an Irish doll to suggest St. Patrick, April by an April fool, May by a May basket, June by a large pink rose, July by a big cannon firecracker, August a picnic basket, September a keyhole, October as September morn, October a pumpkin Jack o' lantern, November a turkey and December a Santa Claus going down the chimney. Miss Jessie Whiteside and Miss Rea Hildebrand were responsible for and originated the decorations. With Miss Jessie Whiteside leading the procession the company marched around the table and each one placed in the box representing the time of her birth the number of pennies that she was years old. July taking the prize for the largest number of birthdays. A conservation of rye bread sandwiches, potato salad, oatmeal cookies and coffee were served. Each guest was presented with a small silk flag as a favor and the affair was one of the most enjoyable and successful ever given by the society.

Students' Recital Program.

Miss Lydia E. M. Stenborg, Miss Goldie Weinrott, Miss Hilma M. Carlson, pianist, will present a graduating recital at Augustana college chapel tomorrow evening. The following program has been arranged and is open and free to the public:

"The Redemption of Albert Lloyd".....Empey

Sonata, Op. 31, No. 3.....Beethoven

"The Vision of Sir Launfal".....Lowell

Nocturne, C sharp minor.....Chopin

Preludes.....Chopin

Lento assai

Value Brilliante, Op. 34, No. 1.....Chopin

Miss Carlson.

"The Winning of Katharine".....McCarthy

Miss Weinrott.

"Shuffle Shoon and Anher Locks".....Field

"The Night Wind".....Field

"The Usual Way".....Field

Miss Stenborg.

"Your Lad and My Lad".....Parish

"A Lesson With the Gun".....D'Aubot

Miss Weinrott.

Oak Grove Aid Society.

The Ladies' Aid and Mission society of the Oak Grove United Presbyterian church held a pleasant and well attended meeting yesterday afternoon in the home of Mrs. H. B. Anderson, 1723 Nineteenth avenue. The devotional services consisted of the repetition of a bible verse by each woman in response to roll call, and Mrs. Charles Oberlin gave a reading. The society decided to purchase a piano, and placing the old instrument that has been in use. The firm handling the instrument will give a recital at the church soon, this to consist of selections by a five-piece orchestra, a piano soloist and a reader. During a delightful social hour refreshments were served by the hostess.

New Comfort Kits Tuesday.

Mrs. W. T. Chambers, 1529 Thirtieth street, will open her home Tuesday from 10 to 5 for a sewing session at which time Miss Chambers and all others interested will gather to make comfort kits for the soldiers that leave in the next contingent. The meeting is sponsored by the Margaret Gillis circle, but all who care to be well come to attend. Mrs. Chambers will furnish coffee and those attending are asked to bring sandwiches and come prepared to sew.

Trinity Guild at Parish House.

Trinity guild of Trinity Episcopal church held a well attended meeting yesterday afternoon at the parish house. The time was occupied with Red Cross work. The guild will meet next Wednesday afternoon with Mrs. F. B. Hawes, 1915 Twenty-ninth street.

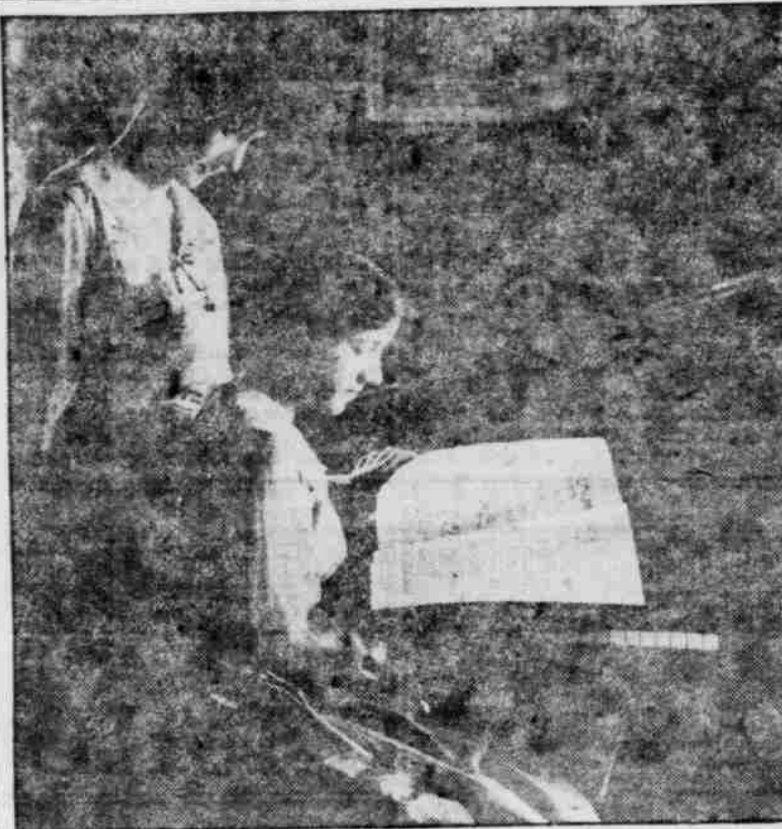
Program for May Coffee.

A delightful program has been prepared to be given at the coffee tomorrow afternoon in the home of Mrs. C. L. Walker, 619 Twentieth street, sponsored by the Ladies' Aid society of the First Methodist church. The program will begin promptly at 3:45 and will consist of a piano, cornet and violin trio by Mrs. Mary Robinson, Mrs. H. E. VanDuzer and Miss Anna Marie VanDuzer; a reading by Miss Frances Medill; reading by Mrs. Fred Sudlow; vocal numbers by Mrs. H. F. Hinkley; piano selections by Mrs. Muriel Lindorff. Refreshments will be served by the committee in charge and the affair is open to the public.

Pre-Nuptial Honor Miss Schaiman.

A pretty nuptial party was given last evening for Miss Ma Schaiman, whose marriage to Nathan

## ROCK ISLAND GIRLS IN PIANO RECITAL



The Misses Catherine and Thekla Heimbeck will appear in a two-piano recital in the studio of their teacher, Mrs. Alice Atwill in Davenport, Friday afternoon. These young women have received much praise from local musicians for their excellent work on two pianos, and the score that it is often impossible to distinguish the pianos. They will present a program made up entirely of double numbers.

Harris is an event of next Sunday. The affair was held at the home of Mrs. Ben Harris, 2116 Fifth avenue, and was attended by 40 friends. The evening passed quickly and very delightfully with vocal and instrumental music and a delicious luncheon was served. Miss Schaiman was remembered with a beautiful array of gifts. The wedding will take place Sunday at the home of the bride, 1107 Eighth avenue. Miss Schaiman has been employed for several years in the millinery department at the McCabe store and has made many friends in the city.

Party for Soldiers at Island.

Rock Island young women to the number of 75 were entertained last evening at a party at the Y. M. C. A. hall on Rock Island arsenal, as guests of the social committee of the war camp service board.

The company was taken to the island in special cars and 125 of the soldiers stationed at the arsenal received the young women and their chaperones there. The affair was to inaugurate the new Y. M. C. A. building and proved one of the best of the year. The evening was spent dancing and the young men served refreshments. Other parties will be given from time to time, and will undoubtedly prove very popular with the young women.

Reception for Grace Members.

Following public examination of the class of catechumens at Grace Lutheran church last evening the parents of the children were given an informal reception, members of the church entertaining. The company was served with refreshments and the affair was informal and gave good opportunity for members to become better acquainted with the young people that are to be received.

Ad Plans Bazar and Supper.

Twelve members of the Ladies' Aid society of the second Christian church spent yesterday afternoon at the church when final plans were made for the bazar to be held at the church next Wednesday. The ladies will serve light refreshments during the afternoon while the sale is in progress, and in the evening from 6 o'clock on they will serve a penny supper. Hostesses of yesterday were Mesdames Walter Stine, George Millhouse and Bert Yoh, and they served refreshments after the afternoon's work had been laid aside.

Change Hospital Name.

At the quarterly meeting of the Zion Hospital circle held yesterday afternoon at the home of Mrs. Christine Thulin, 3906 Seventh avenue, the name of the circle was changed to the Lutheran hospital circle of Rock Island, membership hereafter not to be limited to one church. Meetings will be held more frequently also. The afternoon was spent socially while the women worked at knitting and sewing and their hostess served refreshments.

Miss Ross Hostess Club.

The "Giggles" club enjoyed the evening yesterday in the home of Miss Irene Ross, 912 Fifth avenue, members spending a merry time together. Miss Kate Kerr and Bernice Gilbreath gave piano numbers and Misses Anna Thorp and Myrtle Little gave vocal selections. Miss Louise McLean entertained with a Russian dance. Refreshments were served and a general good time enjoyed.

Dedicate Flag Honor Pupils.

A service flag holding 23 stars was dedicated yesterday at Longfellow school gymnasium honoring the young men who completed courses at the school and have gone into the service of their country. The flag was the gift of the Parent-Teacher association of the school and is the first that has been placed in the school hall and other stars will be added as other young men are called. Each star was pinned on the flag by each boy's mother or near relative, practically all being placed by the mothers. One gold star was placed in the middle of the flag honoring Lawrence Anderson who died in France. Mrs. J. L. Williams of the Parent-Teacher association, presented the flag and in doing so spoke of the meaning of the flag and said that this was a means of showing the appreciation of the association to the boys who have answered the call to the colors and gratitude to their mothers for the wonderful manner in which they have responded to the call of

## Household Hints

Menu Hint.  
BREAKFAST.  
Baked Bananas.  
Minced Liver on Toast.  
Cereal Gems Coffee

LUNCHEON.  
Cream of Tomato Soup.  
Graham Bread Slices.  
Potato Salad.  
Canned Fruit.  
Rolled Oat Cookies.

DINNER.  
Halved Grapefruit.  
Mutton Stew en Casserole.  
Potato Balls.  
Peas.  
Lettuce Salad.  
Hollandaise Dressing.  
Maple Junclet.

The Table.

Flank Steak—Place flank steak in bottom of baking dish, sprinkle with salt, pepper, cayenne and minced onion; cover with layer of potatoes, sliced, then sprinkling of tomatoes. Sprinkle here and there tiny bits of sweet taken from steak. Bake about two hours. Twenty minutes before serving put one pint of hot boiled rice over contents of dish. Return to oven to brown. Serve hot.

Mixed Vegetable Souffle (meat substitute)—Chop one-half pound stewed onions, add one-quarter pound cooked carrots, one-half pound boiled potatoes, three-quarter pound boiled turnips mashed. Mix well, season with salt, pepper, sage and nutmeg. Chop one-half pound of butter, add one-quarter pound of eggs. Beat whites of eggs to a stiff froth and fold them into mixture, turn into a fireproof dish well greased, bake 30 minutes in moderate oven. This serves five persons.

Spanish Sauce—One-half cup boiling water, one tablespoon cornstarch, two tablespoons vinegar, one tablespoon butter, one cup sugar, one-half nutmeg grated.

Corried Beef—One beef heart, one pint boiling water, one-half cup onion, one-half cup flour, one-half cup butter, one-half cup milk, one-half cup sugar, one-half cup salt, one-half cup pepper. Boil water over beef heart, let stand for 10 minutes. Trim off fat and arteries and cut up in small pieces. Try out enough of the fat which was cut off to make two tablespoons. Chop the onion and brown it in the fat together with the pieces of heart rolled in the flour. Add the water and cook gently until the meat is tender. Replenish the water, as it boils away. When done, add seasoning and curry powder mixed with a little cold water. Thicken with flour needed. Sufficient to serve eight.

Moist Gingerbread—One tablespoonful shortening, one cupful molasses, one and one-quarter teaspoonful salt, two cupfuls flour, one teaspoonful soda, one and one-half teaspoonful ginger, one-half teaspoonful cloves, hot water. Mix and sift dry ingredients; add the molasses. Put the shortening in a cup and fill with boiling water. When the shortening is melted add to the mixture. Beat well, pour into a buttered cake pan or muffin pan. Bake in a moderate oven 25 minutes.

Oatmeal Pudding—Two cups of milk, one-half of a cup of cornmeal, one-half teaspoonful of salt, one cup of cooked oatmeal, one-half pound of dates or raisins and four eggs. Cook oatmeal in milk until thickened or longer. Add oatmeal. When cool add well beaten egg yolks and dried fruit. Fold in carefully the well beaten egg whites. Bake in moderate oven in pan of water about thirty minutes. Serve with soft custard.

Old-Fashioned Shortcake—Two cups sifted flour, one-half teaspoon salt, two teaspoons baking powder, one-quarter cup butter, three-quarter cup milk, one egg.

Mix and sift dry ingredients four times; cut and rub in butter; add milk, lastly add beaten egg. Spread on a buttered biscuit tin and bake in quick oven. Split apart at edge, spread with softened butter and fill with fruit.

For Strawberry Season.

A strawberry shortcake recipe always voted very good: One scant cup sugar, one cup flour, two eggs, one and one-half teaspoons baking powder, six tablespoons hot water. Mix and sift dry ingredients, add eggs well beaten, beat batter well. Bake in two-layer cake tins, lightly greased, until a golden brown (15 to 25 minutes).

Have strawberries washed and sugared a hour or two before using them. Pick out the nicest berries for top cake (about half); crush remaining half in the juice. When layers are cold put one layer on a plate, upside down, pour crushed strawberries and juice over it, spread whipped cream on top, then cover with the other layer. Spread top with whipped cream, leveling off nice and even with a knife, then place whole strawberries around top.

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With meet with Mrs. P. C. Simon, 1029 Fourteenth and a-half street, Friday afternoon.

The Center Station Red Cross unit will meet tomorrow afternoon at the home of Mrs. Louis Selhost, Ninth street and Thirty-seventh avenue. The members attending will meet at Center Station at 1:30 to take the same car and go in a body.

The Red Cross units of the Horace Mann Parent-Teacher association will meet in the following homes tomorrow afternoon: Unit 1, Mrs. E. J. Wood, 1481 Thirty-seventh street; unit 2, Mrs. Frank Braneck, 1405 Thirty-seventh street; unit 3, Mrs. William Henke, 1432 Forty-sixth street; unit 4, no meeting, work to be distributed.

A mission tea will be held tomorrow afternoon at 2:30 at the home of Mrs. J. A. Cordell, 1200 Thirty-second street, sponsored by the Woman's Mission society of the South Park Presbyterian church.

The Long View circle will meet Friday afternoon at 2:30 with Mrs. J. W. Armstrong, 1822 Thirtieth street.

W. R. C. Red Cross Sewing.

Play meet and friends of the Woman's Relief Corps No. 65 spent the day yesterday at Memorial hall sewing for the Red Cross. At noon a picnic dinner was served, and in the late afternoon there was a lunch with Mesdames Louise Riess, Adeline Mitchell, Hannah Glass, Anna Whitehead, Hanna Weber and Helen Blaidell as hostesses. The ladies were very busy all day and they accomplished a large amount of work. The corps will meet next Wednesday afternoon for a business session.

Social Announcements.

The Ladies' Aid society of the First Baptist church will hold the monthly conference tomorrow afternoon in the home of Mrs. J. P. Simon, 1330 Eleventh street. Assisting the hostess will be Mesdames Clyde Taylor, L. T. Brown, C. E. Robb and C. E. Jackson.

Barbara Frickel's tent, Daughters of Veterans, will meet in regular business session tomorrow evening at 7:30 at the Memorial hall in the court house. Members of the officers' drill team are asked to meet promptly at the appointed hour and as there is important business members of the order are asked to attend the session.

The Tri-City Woman's Labor league will hold a called meeting Friday afternoon at 2:30 in the new building at Industrial home. The meeting is brought forward one week to prevent conflict with field day exercises in the public schools.

The Ladies' Aid society of the Gloria Dei United Presbyterian church will meet Friday afternoon at the church. The mission program will be in charge of Mrs. DeWitt Gitt and the hostesses will be Mesdames Robert Kinser and Verne Banks.

The Parent-Teacher association of the Grant school will meet in annual session tomorrow afternoon at 3:15 at the building. Reports of officers and committees will be given. Miss Hankins of Davenport will speak on some phase of child welfare and the pupils of the school will give members. Election of officers will be an item of business and members should be in attendance.

The Woman's Mission study class of the Central Presbyterian church

will meet with Mrs. P. C. Simon, 1029 Fourteenth and a-half street, Friday afternoon.

The Center Station Red Cross unit will meet tomorrow afternoon at the home of Mrs. Louis Selhost, Ninth street and Thirty-seventh avenue. The members attending will meet at Center Station at 1:30 to take the same car and go in a body.

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Peach Whip—Dissolve one package orange gelatin in one teaspoon boiling water. Put in half cup cold water and one-half pint of peach juice and whip. Then beat in one cup whipped cream and one cup crushed peaches. Serves 12 persons and is delicious.

War-Time Desserts.

Apple Gingerbread—Five sour apples, one-half of a cup of corn syrup, one-third of a cup of water, one-fourth of a cup of oil, one cup of molasses, three-fourths of a cup of sugar, one egg, one-half of a teaspoonful of soda, one-half of a teaspoonful of ginger, one-half of a teaspoonful of cinnamon, one cup of flour, one cup of emmer or one cup of flour and one cup of barley flour. Wash and pare apples and cut in eighths. Cook in syrup until about one-half tender. Put apples (not syrup) in bottom of baking mixture and bake in moderate oven 30 to 40 minutes.

Graham Pudding—One cup of graham flour, one-half cup of barley flour, one teaspoonful of soda, one-half teaspoonful of salt, one cup of molasses, one cup of sugar, one cup of raisins, one cup of molasses, one cup of sugar milk, one teaspoonful of fat and an egg. Mix dry ingredients and raisins. Add milk, molasses, fat and egg. Fill oiled cake pan two-thirds full and steam at least two hours.

Fruit Pudding—Two cups of bread crumbs, one teaspoonful of cinnamon, one-half of a teaspoonful of nutmeg, one-half of a teaspoonful of cloves, one-quarter of a teaspoonful of baking powder, one cup of raisins, one-half cup of molasses, one cup of dates, one cup of nuts, one cup of milk and two eggs, beaten lightly. Mix dry ingredients and fruit. Add molasses, milk and eggs. Fill oiled baking powder cans two-thirds full and steam two hours or longer.

Cornmeal Piecrust—Grease plate well, then spread over it cornmeal about one-eighth inch thick. Your pumpkin or squash or custard mixture into this and bake.

For Strawberry Season.

A strawberry shortcake recipe always voted very good: One scant cup sugar, one cup flour, two eggs, one and one-half teaspoons baking powder, six tablespoons hot water. Mix and sift dry ingredients, add eggs well beaten, beat batter well. Bake in two-layer cake tins, lightly greased, until a golden brown (15 to 25 minutes).

Have strawberries washed and sugared a hour or two before using them. Pick out the nicest berries for top cake (about half); crush remaining half in the juice. When layers are cold put one layer on a plate, upside down, pour crushed strawberries and juice over it, spread whipped cream on top, then cover with the other layer. Spread top with whipped cream, leveling off nice and even with a knife, then place whole strawberries around top.

Old-Fashioned Shortcake—Two cups sifted flour, one-half teaspoon salt, two teaspoons baking powder, one-quarter cup butter, three-quarter cup milk, one egg.

Mix and sift dry ingredients four times; cut and rub in butter; add milk, lastly add beaten egg. Spread on a buttered biscuit tin and bake in quick oven. Split apart at edge, spread with softened butter and fill with fruit.

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